

WHAT IS CLAIMED IS:

5 1. A method for processing meat products comprising:  
providing a first member comprising a first surface  
defining a concavity and comprising a plurality of protrusions  
extending from said first surface and arranged in a first  
pattern;  
10 providing a second member comprising a second  
surface defining a concavity comprising a plurality of  
protrusions extending from said second surface and arranged in  
a second pattern;  
providing a meat product;  
15 sandwiching the meat product between the first and  
second surfaces impressing the first and second patterns on  
the meat product;  
heating the meat product within the two members for  
cooking the impressed patterns on the meat product;  
20 removing the impressed meat product from the two  
members; and  
cooking the meat product to a desired state.

25 2. A method as recited in claim 1 further comprising  
packaging the meat product in a film prior to sandwiching the  
meat product between the two members, wherein sandwiching  
comprises sandwiching the packaged meat product between the  
two members impressing the first and second patterns on the  
meat product, and wherein heating comprises heating the  
30 packaged meat product within the two members for cooking the  
impressed patterns on the packaged meat product.

35 3. A method as recited in claim 1 wherein the first and  
second patterns are the same.

4. A method as recited in claim 1 wherein heating  
comprises immersing the two members with meat product in hot  
5 water.

5. A method as recited in claim 1 wherein heating  
comprises electrically heating the two members.

10 6. A method as recited in claim 1 wherein heating  
comprises applying heat to the two members.

7. A method as recited in claim 1 wherein heating  
comprises applying steam to the two members.

15 8. A method as recited in claim 1 further comprising  
pivotally coupling the first member to the second member.

20 9. A method as recited in claim 1 wherein sandwiching  
comprises applying hydraulic pressure on one of said first and  
second members.

25 10. A method as recited in claim 1 wherein providing a  
first member comprises providing a member having a plurality  
of longitudinal protrusions and a plurality of lateral  
parallel protrusions.

30 11. A method as recited in claim 1 further comprising:  
positioning a conveyor having a belt over a  
container containing hot water; and  
coupling the two members on the conveyor belt,  
wherein cooking the meat product within the two members  
comprises rotating the conveyor belt to submerge the members  
into the hot water.

12. A method as recited in claim 11 further comprising:  
providing a third member coupled to the conveyor  
5 belt comprising a third surface defining a concavity and  
comprising a plurality of protrusions extending from the third  
surface and arranged in a third pattern;  
providing a fourth member coupled to the conveyor  
belt comprising a fourth surface defining a concavity and  
10 comprising a plurality of protrusions extending from the  
fourth surface and arranged in a fourth pattern;  
rotating the conveyor belt placing the third and  
fourth members over the water in the container;  
packaging a second meat product in a film;  
15 placing the second packaged meat product between the  
third and fourth surfaces;  
sandwiching the second packaged meat product between  
the third and fourth surfaces impressing the third and fourth  
patterns on the second packaged meat product; and  
20 rotating the conveyor belt placing the third and  
fourth members in the hot water for cooking the impressed  
third and fourth patterns on the second packaged meat product.

13. A method as recited in claim 12 wherein when the  
25 first and second members are not in the hot water, the third  
and fourth members are submerged in the hot water.

14. A method for processing meat products comprising:  
providing a first member having a plurality of first  
30 depressions each first depression comprising a plurality of  
protrusions;  
providing a second member having a plurality of  
second depressions corresponding to the plurality of first  
depressions, each of the second depressions comprising a  
35 plurality of protrusions;

placing meat products in each of said plurality of first depressions;

5 aligning the first member with the second member wherein each of said first depressions is aligned with a second depression;

sandwiching the first and second members impressing the protrusions of a first and second depression on each of  
10 said meat products forming impressions on the outer surfaces of the meat products;

heating the meat products within the two members for cooking the impressions on the meat products; and

removing the meat products from the two members.

15 15. A method as recited in claim 14 further comprising cooking the meat products to a desired state.

20 16. A method as recited in claim 14 further comprising packaging the meat products in a film prior to sandwiching the meat product between the two members, wherein sandwiching comprises sandwiching the packaged meat products between the two members impressing the protrusions of the first and the second depression on said meat products forming impressions on  
25 the outer surfaces of the meat products, and wherein cooking comprises cooking the packaged meat products within the two members for cooking the impressions on the packaged meat products.

30 17. A method as recited in claim 16 further comprising cooking the packaged meat products to a desired state.

18. A method as recited in claim 14 wherein sandwiching comprises applying hydraulic pressure on one of said first and

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second members against the other of said first and second members.

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19. A method as recited in claim 14 wherein each of the first depressions and second depressions comprise a plurality of longitudinal protrusions and a plurality of lateral parallel protrusions.

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20. A method as recited in claim 14 wherein heating comprises electrically heating the first and second depressions.

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21. A method for processing a meat product comprising:  
packaging the meat product;  
providing an impression on the packaged meat product outer surface while packaged;  
heating the packaged meat product to cook the  
impression on the meat product outer surface; and  
cooking the meat product to a desired state.

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22. A method as recited in claim 21 wherein providing an impression comprises sandwiching the meat product in a  
compartment of an impression device having protrusions which  
impress into the packaged meat product outer surface.

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23. A method as recited in claim 22 wherein heating comprises heating the device.

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24. A method as recited in claim 23 further comprising removing the packaged meat product from the device after heating and before cooking.

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25. A method as recited in claim 24 further comprising  
providing a cooking device separate from the impression device  
5 for cooking the meat product to a desired state.

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